



FOOD SAFETY FACT SHEET

Kansas Department of Agriculture • Division of Food Safety and Lodging
109 SW 9th Street, 3rd Floor • Topeka, KS 66612 • (785) 296-5600 • www.ksda.gov

Corrective Actions

<i>Kansas Food Code Reference</i>	<i>Risk Factor</i>	<i>Corrective Action</i>
3-101.11 through 3-203.12	Approved Source/Sound Condition <ul style="list-style-type: none"> Food from unapproved source/unsound condition 	<ul style="list-style-type: none"> Discard/reject/return
2-301.14 through 2-301.15	Handwashing <ul style="list-style-type: none"> Food employee observed not washing hands at appropriate time 	<ul style="list-style-type: none"> Employee should be instructed when and where to wash hands
3-501.16	Cold Holding* <ul style="list-style-type: none"> Potentially hazardous food held above 41°F <u>more</u> than 4 hours Potentially hazardous food held above 41°F <u>less</u> than 4 hours 	<ul style="list-style-type: none"> Discard Use immediately or cool rapidly
3-401.11 through 3-401.13	Cooking** <ul style="list-style-type: none"> Potentially hazardous food is undercooked 	<ul style="list-style-type: none"> Continue cooking to proper temperature
3-501.16	Hot Holding* <ul style="list-style-type: none"> Potentially hazardous food held below 135°F <u>more</u> than 4 hours Potentially hazardous food held below 135°F <u>less</u> than 4 hours 	<ul style="list-style-type: none"> Discard Rapidly reheat to 165°F immediately or discard
3-501.14	Two-Step Cooling Method* <ul style="list-style-type: none"> Potentially hazardous food cooled from 135°F to 70°F in more than 2 hours Potentially hazardous food cooled from 135°F to 41°F in more than 6 hours Potentially hazardous food made from room-temperature ingredients cooled to 41°F in more than 4 hours 	<ul style="list-style-type: none"> Use alternate cooling method Discard Discard
3-403.11	Reheating** <ul style="list-style-type: none"> Potentially hazardous food is improperly reheated 	<ul style="list-style-type: none"> Use direct reheating method to achieve 165°F immediately or discard
3-301.11	No Bare-Hand Contact With Ready-to-Eat Food* <ul style="list-style-type: none"> Ready-to-eat food is handled with bare hands 	<ul style="list-style-type: none"> Employee should be instructed how to handle ready-to-eat food
3-302.11	Cross-Contamination of Raw/Cooked Ready-to-Eat Food <ul style="list-style-type: none"> Ready-to-eat food is contaminated by raw, potentially hazardous food 	<ul style="list-style-type: none"> Rapidly reheat to 165°F immediately or discard
3-501.17	Date Marking (ready-to-eat, potentially hazardous, refrigerated foods)* <ul style="list-style-type: none"> No date marking and more than 24 hours after preparing or opening If "consume by" date is more than 7 days at 41°F 	<ul style="list-style-type: none"> Date mark if within allowable time frame or discard Date mark if within allowable time frame or discard
3-501.19	Time as a Control <ul style="list-style-type: none"> Past time indicated Indicated time is more than 4 hours No written procedures 	<ul style="list-style-type: none"> Discard Discard Discard
2-201.11	Lesions/Open Wound <ul style="list-style-type: none"> Food employee with lesions/open wound on hand 	<ul style="list-style-type: none"> Restrict employee or cover wound with impermeable cover and a single-use glove

*See handout on this topic.

**See handout on food temperatures.